

Catering Menu Function



te tangata te kai

There are many things that come together to make a great event but fundamentally it's all about the people. People coming together to share knowledge, make decisions, celebrate, or to acknowledge. We feel that food is one of the key aspects that has the ability to define an event, and it has always been our goal to ensure it is positive.

You currently hold our offering for you to select the nourishment that is needed to make your people get the most out of your gathering.

Depending on the nature and style of your event we have a number of other menus and offerings that you may wish to consider. We are happy to adapt, add or tailor an offering based on your needs.

In addition, we can theme and come to you to provide catering at any location. Discuss your needs with our Event's Coordinator and we'll take the food stress away.

Other menus we offer:

- ***Finger Food Menu*** – Large groups with set numbers
- ***Team Catering Menu*** – Work, Sports Teams, or Family Diners
- ***Stadium Bistro Menu*** – Small to medium groups

If you also looking for beverages, we can provide a comprehensive range of non-alcoholic and alcoholic drinks either onsite or off to ensure all your catering needs are met.

Buffet

Designed to allow you to have full control of the offering based on preferences & budget; self-served from a single point. Choose as many options as you like with a per head price noted below. Please don't split the selection but order each dish for all guests:

The pricing is based 150 grams of protein per item, per person with generous portions of vegetables and salads. We are happy to adapt the serving sizes based on need and budget so please discuss your needs with the Catering Manager & Head Chef.

Protein

<u>Item</u>	<u>Description</u>	<u>\$Per Head</u>
Beef	Beef Sirloin cooked medium rare with Jus	\$16.00
Beef	Beef Brisket slow cooked topped with sautéed mushrooms & onions	\$16.00
Beef	Beef Osso Bucco, tender, different and full of flavour	\$12.00
Ham	Ham Sirloin slice and cooked and glazed served with Dijon mustard	\$11.50
Ham	Big chunks of baked ham mixed with super creamy, cheesy Mac N Cheese	\$7.50
Ham	Ham steaks, seared and baked	\$11.50
Chicken	Chicken, roasted spatchcock, portion and coated in their juices with butter	\$7.50
Chicken	Chicken crumbed and fried until crispy.	\$6.00
Chicken	Buttered Chicken, mild and made from scratch	\$7.50
Pork	Tender pulled pork served in a tangy sauce	\$7.50
Pork	Slow roasted pork shoulder served with an apple and cider sauce	\$7.50
Pork	Pork Sirloin sliced thin served with	\$7.50
Lamb	Slow roasted leg of lamb served with a sauce made from its own juices	\$11.50
Lamb	Tender Lamb Shank cooked in a Moroccan style (1 shank per person)	\$14.50
Lamb	Rogan Josh, full of flavour and cooked from scratch	\$10.00
Fish	Poached in a coconut cream broth	\$19.50
Fish	Baked with butter and garlic oil with lemon wedges and capers	\$15.50
Fish	Battered and beautiful served with lemons and tartare sauce	\$15.50

Vegetables

<i>Sauteed Seasonal - Combination of seasonal veg sauteed</i>	<i>\$6.00</i>
<i>Trio of Vegetable - Cauli, broccoli & beans cooked firm</i>	<i>\$6.00</i>
<i>Cauliflower Cheese - Creamy & cheesy always a favourite</i>	<i>\$6.00</i>
<i>Honey Glazed Parsnip & Carrot - Glazed in our honey mustard dressing</i>	<i>\$3.50</i>
<i>Roast Veg Medley - Carrot, Parsnip, kumera & pumpkin</i>	<i>\$6.00</i>
<i>Roasted Potato & Kumera - Traditional combination oven roasted with garlic cloves</i>	<i>\$5.00</i>
<i>Gourmet Potato's - Perfection with loads of butter & mint</i>	<i>\$3.50</i>
<i>Crispy Fries -Crispy, hot & delicious and a favourite</i>	<i>\$3.50</i>
<i>Peas & Corn – Loaded with plenty of butter and fresh mint</i>	<i>\$3.50</i>
<i>Vegetarian Curry - Mild & full of flavour kumera & pumpkin (suitable for vegans)</i>	<i>\$6.00</i>
<i>Rice/Pasta - Add to Buttered Chicken/Osso Bucco/Rogan Josh</i>	<i>\$2.00</i>

Salads

<i>Green Salad - Variety of lettuce, croutons & mayo</i>	<i>\$5.00</i>
<i>Coleslaw - Creamy coleslaw with cheese and homemade mayo</i>	<i>\$3.50</i>
<i>Potato Salad - Creamy potato, corn, celery, red onion</i>	<i>\$3.50</i>
<i>Pasta Salad - Penne, prawns, fresh chilli & pesto</i>	<i>\$5.00</i>
<i>Rice Salad – Warm fried rice, egg, corn, carrots, soy & sesame</i>	<i>\$3.50</i>
<i>Greek Salad - Cucumber, feta, olives, onion & tomato</i>	<i>\$5.00</i>
<i>Roast Vegetable Salad - Assorted veg, roasted in garlic oil & herbs</i>	<i>\$6.00</i>
<i>Mexican Salad – Shredded lettuce, onion, corn, lemon, tomato, tortilla strips & aioli</i>	<i>\$5.00</i>
<i>3 Bean Salad – Kidney, Garbanzo & Cannelloni beans with celery, capsicum & onion</i>	<i>\$3.50</i>

Desserts

For a full range of dessert options please review the something sweet section!

Set Menu

A set selection of dishes that are chosen by your guests, plated, and served to them directly. The selection offered can be chosen by you in conjunction with our skilled chef's.

If this is an option, you'd like to consider please talk to our Event or Business Development Manager. Pricing is based on menu selection.

Please see the below sample menu:

YOUR LOGO HERE	MENU <Company Name> <Date>	Stadium Bar & Bites
Starter A shared platter of a selection of seafood, cold cuts, breads and cheeses served for the table		
Main (choose from one of the following, served with warm dinner rolls & butter)		
Pork Slow roasted pork belly served with crispy crackling, garlic sautéed seasonal vegetables and potatoes. Served with a vanilla apple compote and drizzle of roasting juices.		
Beef Premium New Zealand Scotch cooked medium to medium/rare with a fresh side salad, crispy french fries and choose from either a generous amount of creamy garlic butter or chimichurri sauce		
Fish Coconut poached fish served upon fragrant jasmine rich served in a coconut cream broth with wilted baby spinach and edamame beans.		
Chicken Herb crusted chicken breast topped with bacon and cheese set upon a potato rosti with steamed seasonal vegetables resting in a rich red wine jus		
Vegetarian & Vegan options are available upon request*		
Desserts A selection of bite sized sweet treats for your table to share including petite pavlova, decadent brownie, chocolate coated vanilla profiterole, brandy snaps & fresh fruit		
*please inform any dietary needs at the time of booking and a sub menu will be offered		
SB & B ph.: 06 765 7599 website: www.stadium-stfd.co.nz facebook: www.facebook.com/StadiumStratford/ email: bookings@stadium-stfd.co.nz		

Social Dining

A very casual way to dine where your guests can graze on a selection of items over a longer period of time. The use of a Spit, BBQ and Hangi with greater engagement with the chef's, staff and other guests makes for a much more relaxing environment.

Choose as many options as you like with a per head price noted below. Please don't split the selection but order each dish for all guests.

Please note, the below selection is designed for the BBQ option. With the unique nature of Spit Roasting or Hangi Cooking there is specific requirements around your choices, and we look forward to discussing these with you.

Meat

Ham Sirloin Steaks	\$11.50	Beef Sirloin	\$16.00
Chicken Steaks	\$6.00	Chicken Tenders (2)	\$6.00
Chicken Drumsticks (2)	\$6.00	Pork Steaks	\$7.00
Sausage (1)	\$4.00	Homemade Beef Pattie	\$6.00
Fish	POA	Coconut Raw Fish	POA

Veg, Salad & Breads

Gourmet Potato's	\$3.50	French Fries	\$3.50
Seasonal Veg Salad	\$6.00	Green Salad	\$5.00
Coleslaw	\$3.50	Roast Veg Salad	\$6.00
Potato Salad	\$3.50	Rice Salad	\$3.50
Greek Salad	\$5.00	Selection of Bread & Rolls	\$4.00

Desserts

For a full range of dessert options please review the something sweet section!

With all our menus they can be adapted to meet your needs, if there is anything that you would like but can't find please don't hesitate in letting us know.

Something Sweet

Available for all styles of functions choose multiple items that can be served in way that meets your needs. Priced at \$5.00 per selection you can add as many as you wish depending on your sweet tooth:

Brandy Snaps (1 pp)

- Filled with vanilla cream

Vanilla Ice Cream (1 pp)

- Great addition to your dessert choice

Sorbet (1 pp)

- Vegan & dairy free

Cheesecake (2 pp)

- Bite sized treats

Petite Pavlova (1 pp)

- Topped with cream, a traditional kiwi offering

Profiterole (2 pp)

- Cream filled and chocolate dipped

Fresh Fruit Salad

- A selection of fresh seasonal fruits

Meringue Bites (2 pp)

- Mini meringue nests filled with vanilla cream and a sliver of seasonal fruit

Brownie Bites (2 pp)

- Gluten free Bite sized gooey brownie segments topped with a white chocolate mousse

Lolly Cake Bites (2pp)

- Bite sized pieces of sweet lolly cake

Sweet Muffins (1pp)

- Sweet muffins with a swirl of chocolate mousse

Ginger & Pear Loaf (1pp)

- Gluten & dairy free, a tasty alternative

Coconut Brownie Bites (2pp)

- Gluten free chocolate covered slice of nice

Raspberry Shortcake (2pp)

- Traditional and always a favourite cut into 2 bite sized treats

Tan Slice (2pp)

- Gooley treat of delicious caramel topped with crumble & dark chocolate

Lamington (1pp)

- As traditional as it gets, raspberry lamington topped with sweetened cream

Danishes (2pp)

- Delicious, assorted pastry treats

Mini Donuts (1pp)

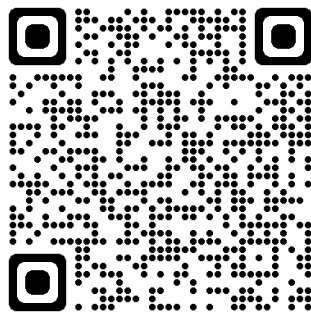
- Traditional cream donut with jam & freshly whipped cream

Tea & Coffee Station (1pp)

- Bottomless coffee & Tea



Discuss with our Event Manager to how we can help you make your function successful and memorable.



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